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APPLICATION NO.	FILING DATE	FIRST NAMED INVENTOR	ATTORNEY DOCKET NO.	CONFIRMATION NO.
10/677,597	10/01/2003	Dominic F. DeLaquil	DELD101	8229

7590 06/20/2007
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EXAMINER

SHAPIRO, JEFFERY A

ART UNIT	PAPER NUMBER
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3653

MAIL DATE	DELIVERY MODE
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06/20/2007

PAPER

Please find below and/or attached an Office communication concerning this application or proceeding.

The time period for reply, if any, is set in the attached communication.

Interview Summary	Application No.	Applicant(s)	
	10/677,597	DELAQUIL, DOMINIC F.	
	Examiner	Art Unit	
	Jeffrey A. Shapiro	3653	

All participants (applicant, applicant's representative, PTO personnel):

(1) Jeffrey A. Shapiro.

(3) Dominic F. Delaquil.

(2) Robert L. Shaver.

(4) _____.

Date of Interview: 08 June 2007.

Type: a) ☒ Telephonic b) ☐ Video Conference
c) ☐ Personal [copy given to: 1) ☐ applicant 2) ☐ applicant's representative]

Exhibit shown or demonstration conducted: d) ☐ Yes e) ☒ No.

If Yes, brief description: _____.

Claim(s) discussed: Proposed amendments to Claims 1-4, 6, 7 and 15-17.

Identification of prior art discussed: Brown.

Agreement with respect to the claims f) ☐ was reached. g) ☐ was not reached. h) ☒ N/A.

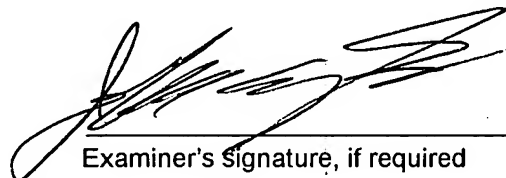
Substance of Interview including description of the general nature of what was agreed to if an agreement was reached, or any other comments: Discussed the proposed amendments to the claims, attached. The Examiner did not find any allowable subject matter in the current claims as proposed. See attached proposed claim amendments.

(A fuller description, if necessary, and a copy of the amendments which the examiner agreed would render the claims allowable, if available, must be attached. Also, where no copy of the amendments that would render the claims allowable is available, a summary thereof must be attached.)

THE FORMAL WRITTEN REPLY TO THE LAST OFFICE ACTION MUST INCLUDE THE SUBSTANCE OF THE INTERVIEW. (See MPEP Section 713.04). If a reply to the last Office action has already been filed, APPLICANT IS GIVEN A NON-EXTENDABLE PERIOD OF THE LONGER OF ONE MONTH OR THIRTY DAYS FROM THIS INTERVIEW DATE, OR THE MAILING DATE OF THIS INTERVIEW SUMMARY FORM, WHICHEVER IS LATER, TO FILE A STATEMENT OF THE SUBSTANCE OF THE INTERVIEW. See Summary of Record of Interview requirements on reverse side or on attached sheet.



PATRICK MACKEY
SUPERVISORY PATENT EXAMINER
TECHNOLOGY CENTER 3600



Examiner Note: You must sign this form unless it is an Attachment to a signed Office action.

Examiner's Signature, if required

Proposed
AMENDMENTS

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Serial # 10/677,597

Listing of Claims:

This listing of claims will replace all prior versions, and listings, of claims in the application:

1. (Currently Amended) A restaurant format comprising:

a preselected menu presented to a customer at ordering which lists a plurality of prepared food selections, and which includes one or more diet indicators for each food selection that indicate which of several diet and nutrition plans said food selection may be prepared for compliance; and

a kitchen system which prepares said food selection in accordance with a customer's selected diet and nutrition plan in terms of ingredients, condiments, side dishes, and food preparation methods;

so that said customer [may] need only select a food item and a diet indicator, and by those two selections be presented with said food selection prepared in a manner compliant with a selected diet and nutrition plan [selected by said customer], with ingredients, condiments, side dishes, and food preparation methods being automatically selected based on said customer's selection of diet and nutrition plan.

2. (Original) The restaurant format of claim 1 in which each menu selection is marked with an indicator of compliance with one or more selected diet plans, so that a customer can select dishes and meals that are compliant with a particular diet plan.

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3. (Original) The restaurant format of claim 1 in which the menu selections are evaluated for composition of fats, carbohydrates, and protein.
4. (Original) The restaurant format of claim 1 in which the menu selections are grouped by diet plans, so that all items in a listed group are compliant with a particular diet plan.
5. (Cancelled)
6. (Previously Amended) The restaurant format of claim 1 wherein said diet and nutrition plans include proprietary diets, diets based on a ratio of fats, carbohydrates, and proteins, diets featuring high fiber, low cholesterol, organic, pesticide free, various kinds of vegetarian, free range meat, non-feedlot beef, limited carbohydrate, and other diets.
7. (Original) The restaurant format of claim 1 in which menu selections compliant with a particular diet are listed on separate menus, so that every item on a particular menu will be compliant with the selected diet.

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8. (Cancelled)

9. (Cancelled)

10. (Cancelled)

11. (Cancelled)

12. (Cancelled)

13. (Cancelled)

14. (Cancelled)

15. (Currently Amended) A method of organizing a restaurant food selection, comprising the steps of:

using a preselected menu that includes a variety of prepared food selections, with each selection presented to a customer for ordering including [and] one or more indicators as to whether or not this food item may be prepared in a manner which complies with a specified diet or nutritional plan [basic categories of diet plans];

combining menu items into meals that comply with said diet plans;

preparing said food selections using ingredients, condiments, dressings, and side dishes so that food selection as a whole is compliant with said selected diet or nutritional plan;

serving lean cuts of meat by default, and preparing said meat in a manner that allows fats to drip away from the meat; and

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serving complex carbohydrates by default in all items containing carbohydrates and offering simple carbohydrates only on request.

16. (Previously Amended) The method of organizing a restaurant food selection of claim 15, with the additional step of training restaurant staff in features related to various diet plan types so that staff can readily assist customers in choosing diet compliant items from said menu.

17. (Original) The method of organizing a restaurant food selection of claim 15, with the additional step of providing on said menu basic nutritional information for menu items.